

DINNERLY



Beef Cheeseburger Pizzas with Quick Pickles



25 minutes



2 Servings

When cheeseburger meets pizza, your new dude food fave is born. Pile pitas with smoky beef mince, creamy feta and lashings of saucy deliciousness. Bake until golden, then top with tangy cucumber pickles.

WHAT WE SEND

- 1 Lebanese cucumber
- 1 onion
- beef mince
- 10g smoky barbecue seasoning ¹⁷
- 4 pita breads ^{1,6}
- 50g feta ⁷

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 tsp white vinegar
- 2 tsp olive oil
- 2 tbs tomato sauce
- 2 tbs mayonnaise ³
- 1 tsp dijon mustard ¹⁷

TOOLS

- large oven tray
- baking paper
- mandoline (optional)
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 900kcal, Fat 50.4g, Carbs 58.5g, Proteins 50.7g



1. Prep ingredients

Preheat the oven to 220C. Line a large oven tray with baking paper. Thinly slice the **cucumber** with a mandoline or sharp knife (see Kitchen 101). Thinly slice the **onion**.



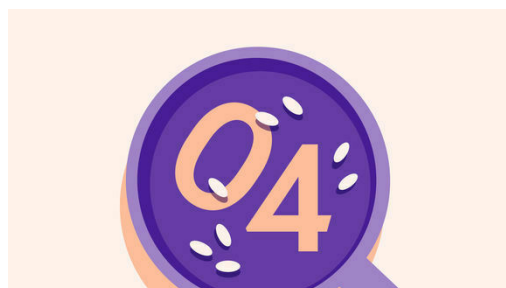
2. Make pickles

Put the **cucumber** and **2 tsp white vinegar** in a bowl and toss to coat. Set aside to pickle, tossing occasionally, until needed.



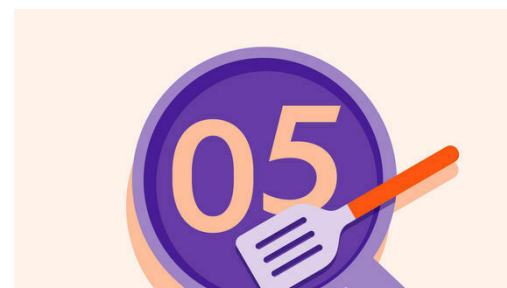
3. Cook beef

Heat **2 tsp olive oil** in a medium frypan over high heat. Cook the **beef mince** and **onion**, breaking up the lumps with a spoon, for 4-5 mins until the beef is browned and the onion is softened. Add the **barbecue seasoning** and cook, stirring, for 30 secs or until fragrant. Remove the pan from the heat.



4. Bake pizzas

Put **half the pitas*** on the lined tray and spread with **2 tbs tomato sauce**. Top with the **beef mixture**, then crumble over the **feta**. Bake the **pizzas** for 12 mins or until the bases are crisp and the feta is melted.



5. Serve up

Meanwhile, combine **2 tbs mayonnaise**, **1 tsp dijon mustard** and **2 tsp water** in a bowl. Drain the **cucumber**, discarding the pickling liquid. Top the **pizzas** with the **cucumber pickles** and drizzle over the **mustard mayo**. Cut the pizzas into wedges and enjoy!



6. Kitchen 101

Get super-thin cucumber slices with a mandoline or use slow, fine strokes with a large sharp knife. The result is perfect for pickles!